

BRUNCH ~ SUNDAY, FEBRUARY 05, 2012

BREAKFAST FEATURES

AVAILABLE UNTIL 1:30

FAVORITE SELECTIONS

CLASSIC TWO EGG BREAKFAST

Classic Presentation of Two Eggs any style.

Served with Breakfast Potatoes 7.95

Choice of Bacon, Ham or Sausage Patties 8.95

GRILLED RIBEYE STEAK AND EGGS

Grilled Ribeye Steak Cooked to Order with Two Eggs Any Style.

Served with Breakfast Potatoes 15.95

OREGON BERRY STUFFED FRENCH TOAST

Blackberry Cream Cheese and Lemon Filled Challah Bread, Egg Battered and Griddled. With Powdered Sugar and Fresh Strawberries 10.95

SMOKED SALMON LOX, BAGEL AND CREAM CHEESE

Norwegian Salmon Lox, served with a Toasted Bagel, Cream Cheese, Red

Onions, Italian Capers and sliced Tomatoes 12.95

CINNAMON FRENCH TOAST

Three Slices of Egg Battered Extra Thick Bread Griddled and

Served with Blueberries. 9.95

JAKE'S GRILL BUTTERMILK PANCAKES

Buttermilk Pancakes, Served with Warm Syrup. 8.95

Choice of Fresh Blueberries, Bananas or Candied Walnuts 10.95

SMOKED PORK CHOP AND EGGS

Bone-In Smoked Pork Chop with Pesto

Scrambled Eggs, Roasted Tomatoes and O'Brien Potatoes. 12.95

CHEF'S BREAKFAST TRIO

Two Buttermilk Pancakes with
Praline Bacon and Over Easy Eggs

\$ 10.95

THE BENEDICTS

COUNTRY BENEDICT

*Toasted English Muffins topped with Sausage Patties,
Two Poached Eggs and Our Own Country Gravy. 11.95*

DUNGENESS CRAB AND SHRIMP BENEDICT

*Toasted English Muffins topped with Dungeness Crab and
Bay Shrimp Cakes, Two Poached Eggs and Hollandaise. 16.95*

TRADITIONAL EGGS BENEDICT

*Toasted English Muffins Topped with Housemade Canadian Bacon,
Two Poached Eggs and Hollandaise.
Served with Breakfast Potatoes. 9.95*

OMELETS

MUSHROOM, SPINACH AND FONTINA CHEESE OMELET

*Three Egg Omelet with Fontina Cheese, Steamed Spinach and
Sautéed Mushrooms. Served with Breakfast Potatoes. 10.95*

JAKE'S HANG TOWN FRY

*Open Faced Three Egg Omelet with Fried Oysters, Caramelized
Onions, Bacon and Spinach with Crème Fraîche. 12.95*

HICKORY SMOKED HAM AND MUSHROOM OMELET

*Three Egg Omelet with Slow Roasted Smoked Ham, Local Mushrooms,
Scallions, Herbs and Jack Cheese 11.95*

BREAKFAST SIDES

Half Grapefruit.....	1.95
Continental Breakfast, Fresh Fruit and Housemade Muffin.....	6.95
Fresh Seasonal Fruit Plate.....	5.95
Bacon, Sausage or Ham.....	3.95
Toast.....	1.95
Housemade Granola and Yogurt Parfait with Toast.....	5.95

LUNCH FEATURES

AVAILABLE AFTER 11:30

STARTERS

	Cup	Bowl
Clam Chowder	4.95	5.95
Split Pea Soup with Ham.....	3.95	4.95
Jake's Classic French Onion Soup.....		6.95
Fried Calamari.....		8.95
Little Creek Oysters on the Half Shell.....ea		2.50
Mixed Green Salad		4.95
Mixed Greens, Bleu Cheese and Walnuts		7.95

ENTRÉE SELECTIONS

OREGON BAY SHRIMP PENNE PASTA
with Greens, Cherry Tomatoes and Basil Pesto 9.95

WILD ALASKAN SOCKEYE SALMON

Rice Pilaf, Basil Pesto and Roasted Tomatoes 15.95

NEW YORK STYLE PASTRAMI SANDWICH

On Light Rye with Mustard and Swiss 11.95

CLASSIC POT ROAST

Roasted Vegetables, Mashed Potatoes and Gravy 12.95

BONE IN REX SOLE

Butternut Squash, Organic Greens and Beurre Blanc 12.95

CLASSIC FRENCH DIP SANDWICH

On Baguette with Swiss Cheese and Au Jus 10.95

JAKE'S MEATLOAF

with Garlic Mashed Potatoes and Bordelaise Sauce 11.95

CHICKEN PARMESAN

Linguini, Provolone and Housemade Marinara Sauce 12.95

THREE CHEESE MACARONI AND CHEESE

with Toasted Bread Crumbs 9.95

with Chicken 11.95

JAKE'S CHEESEBURGER

Tillamook® Cheddar Cheese and French Fries 10.95

ENTRÉE SALADS

BLACKENED SALMON SALAD

Mixed Greens, Oranges, Capers and House Dressing 12.95

DUNGENESS CRAB AND BAY SHRIMP LOUIE

Classic Northwest Salad 16.95

JAKE'S TRADITIONAL COBB SALAD

Your Choice of Dressing 12.95

GINGER MARINATED BEEF TENDERLOIN SALAD

Mixed Greens, Artichoke Hearts and Goat Cheese Crostini 10.95

JAKE'S CLASSIC CÆSAR SALAD

Grilled Chicken 11.95

Dungeness Crab and Shrimp Cakes 18.95

COCKTAIL SPECIAL

COOL BREEZE

*Fresh Squeezed Grapefruit Juice, Vodka and White Cranberry
Juice to help you get in the mood for winter. 6.50*

Join us for
Sippin' Saturdays
 (and Sundays)

\$3.00 Orange Juice Mimosas

9am-4pm

Every Saturday & Sunday

~or~

try one of our specialty Mimosas

Only 6.00

GRAPEFRUIT MIMOSA

Sparkling Wine and Fresh Squeezed Grapefruit Juice

COSMIMOSA

Sparkling Wine and Red Cranberry Juice

COOL BREEZE MIMOSA

Sparkling Wine, White Cranberry & Grapefruit Juice

PURPLE HAZE MIMOSA

Sparkling Wine and Grape Juice

HAWAIIAN MIMOSA

Sparkling Wine and Pineapple Juice

WEEKEND BRUNCH MENU

Grills were the rage downtown when women wore Gibson Girl dresses, boys wore knee pants, and men wore whiskers. It was a time when simplicity, service and honesty were the things that made America great. Jake's Classic American Grill recalls the spirit of that era, the first decade of the Twentieth Century, when cinemas had opened, the first transcontinental automobile race flashed to its finish line in Portland. On New Year's Eve, 1910, the Oregonian reported that 50,000 people thronged the streets and "in the grills, every table was occupied."

Rebellious and avant-garde architect William Knighton capped the decade when he designed The Governor Hotel in 1909. He embellished the building with terracotta, a hand built, high-fired clay, and stamped it with his signature shield motif. He set terracotta figures of men and women on the roof and installed a mosaic floor and onyx wainscoting in the lobby. Over the intervening years, part of the mosaic floor was buried under seven layers of carpet, but it has been restored to its original brilliance as the floor of Jake's Grill. Renovated in 1992 and listed on the National Register of Historic Places, it is especially fitting that The Governor is the home of Jake's Grill because Knighton also designed the building that houses Jake's Famous Crawfish Restaurant, our sister restaurant.

Inspired by American tradition, Jake's Grill has taken a stand behind the finest meat and seafood served in a classic, uncomplicated style. Here you will find the best steak in the city - tender Filet Mignon, USDA Prime Top Sirloin, New York Steak - and of course, the best fresh seafood.

Like those early lumber barons, shipping company executives and steamship captains who once patronized The Governor, you know how you like your grill, and we aim to please you. Our classic bar serves hand-built, hand-mixed cocktails and a formidable selection of single malt whiskies. Like William Knighton, we have our own signature, and that signature is quality. We belong to the long-standing tradition of offering you superb food and service in an atmosphere of comfort.

Located just blocks away from Jake's Famous Crawfish, our sister restaurant, established in 1892, and the glitter of Broadway.

Jake's Grill is an American classic - Timeless, enduring and made for you.

Jake's Classic American Grill
 is open 7 days a week
 for breakfast, lunch and dinner.

BLOODY MARY AND HER AFFAIRS

We hand craft our Bloody Mary's using Salt, Pepper, Tabasco Sauce, Worcestershire Sauce and Tomato Juice.

ONLY 7.00

CLASSIC BLOODY MARY

Hand crafted

SMOKEY BLOODY MARY

Chipotle Tabasco instead of Regular Tabasco

BLOODY HORSEY

*with House Infused **Horseradish** Vodka*

BLOODY MONKEY

with Hot Monkey Pepper Infused Vodka

(Hot Monkey Vodka is locally distilled in Portland, Oregon)

BLOODY BUFFALO

Frank's Red Hot instead of Tabasco with Bleu Cheese Olives

BLOODY MARIA

Substitute Tequila instead of Vodka

PREMIUM BLOODY CAESAR

Clamato Juice, with a Jumbo Prawn Garnish 9.50

BLOODY BEER

Add Tomato Juice and Spices to your favorite Beer 5.00

FEATURED COCKTAILS

DARK 'N' STORMY

The "National Drink" of Bermuda. Perfect for our Pacific North West dark and stormy winter.

Gosling's Black Rum and Ginger Beer. 7.00

BLUEBERRITINI

House Infused Blueberry Vodka, Fresh Lemon Juice and Simple Syrup in a sugar-rimmed martini glass. 6.50

COOL BREEZE

Vodka, Fresh Squeezed Grapefruit Juice and White Cranberry Juice. 6.50